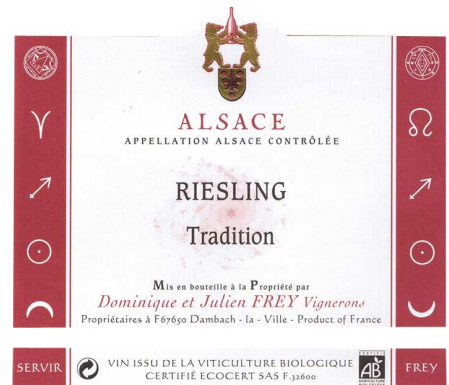

AOC Alsace

Riesling Tradition

Domaine Frey Charles et Dominique

Awards :



Origins:

- **Grape varieties:** Riesling
- **Terroir:** Granitic sand
- **Pruning:** Guyot double
- **Yield:** 55 hl/ha

Vinification:

Pressing of complete bunches, indigenous yeasts, 4 weeks fermentation.

Ageing:

6 months on fine lees in barrel and inox tank.

Tasting notes:

Fruity nose, it is the driest of our Rieslings, much fruit expression, fine with shellfish.

Ageing potential:

Can be kept 3 to 5 years.

Gastronomy:

Serving temperature of 12-14 °C.

Perfect matching with shellfish, sauerkraut, salads and goat cheese.

